ONLY

Housewives when ordering CERES FLOUR often have the grocer tell them that he is just out of CERES, & but has a brand that is "just as good." This is not so. There is no brand as good as CE-RES. The grocer has an inferior brand in stock and wants to sell & it by saying it is equal to CERES. Be forewarned. Refuse the inferior brand. Insist on getting CERES FLOUR. CERES is X the only FLOUR you can depend on to make GOOD BREAD. Another brand is good enough for thickening or paste, but when healthful food is wanted -USE ONLY CE-RES FLOUR. All grocers sell CERES FLOUR. Ask for it.

Wm. M. Galt & Co., Wholesalers, 1st and Ind. Ave.

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Delicate Flavor (Norank smell nortaste,

brands of Olive Oil) Suaranteed Jure Gil of Clives only

S. Rae & Co. Estab. 1836 LEGHORN, ITALY

ON'T risk health and patience by indulging in experimental breadmaking! Buy "MILK BREAD!" It's like home-made bread, only better, purer and more wholesome.

5c. a loaf. Delivered daily. Holmes' Bakery, 1st & E Sts. Phone 1564. no2-20d

Culmbacher macht mann stark.

CULMBACHER makes you strong.

Look to the merits of the BEER you drink. See if it's a pure BEER-a healthy BEER. Drink CULMBACHER BEER-it's the best BEER. As good as a tonic. Strengthens and builds up the system. Case of 24 pts, or 12 qts. for \$1.25. Delivered in unlettered wagons.

WASHINGTON BREWERY CO. 4th and F Sts. N.E.

'Phone East 254.

no2-s,t,th-36

Now

The only digestible wheat food which can be served hot and moist in a light flaky state.

Battle Creek Sanitarium Food Co., Battle Creek, Mich.

British emigration and immigration statistics of the year 1900 show that more persons leave England than enter it. The following figures show the totals of the general passenger movement: Outward, to countries outside of Europe, 298,561; to Europe, 669,292. Inward, from outside Europe, 175,747; from Europe, 748,825. Balance in favor of outward movement, 43,381, an increase over 1899 of 21,456,

Bessie-"He was very impudent. He put his arm around me twice." Jessie-"My! What a long arm he must



What has worn well and lasted long must be good. This is Nature's law and applies to all things. As against the claims of transient competitors and imitators the

places the stubborn fact that it has been before the public for over thirty years and is to-day preferred before all other articles of its kind.

A Clear Brain and Strong Nerves.

Breakfast Food

FORTIFIES MEN AND

WOMEN FOR THEIR

DAILY WORK.

Starchy breakfast foods that tax digestion and

ise up vital energy make thousands of toilers mis-

erable for the whole day. A writer says: "Men

and women should breakfast regularly on foods

Malt Breakfast Food is the only breakfast cereal

that contains food elements in just the proportion

needed for perfect and healthy nutrition. Insolu-

ble starch, indigestible particles and irritating properties are always present in oatmeal and other breakfast foods. Malt Breakfast Food has all the

health-giving virtues that a perfect food should

ALL THE VIRTUES OF MALT.
ALL THE STRENGTH OF WHEAT.

In eastern Massachusetts the cruller

plump, brown-ringed, melting in your

mouth, stands facile princeps on the roll

call of delicious cakes for which that re-

gion is itself famous. Properly made, it

'wonder." That its compounding requires

"faculty," as well as the best of material,

may be discerned from this true incident

which Lowell people still delight to tell.

Years ago a famous doctor, who was ad-

dicted to "wonders" as an accompaniment

to his morning cup of Mocha, decided to go

to Scotland, the land o' cakes, and get him-

self a wife. On his return his patients and

neighbors hastened to pay their respects to

the bonnie Scottish bride. Among the first of these callers was a lady whose culinary

attainments were cordially approved by the doctor. The first greeting over, he turned to his wife and said: "This is the lady I

told you about who makes such delicious

wonders." Thus exploited, the visitor has-

tened to invite the doctor and his wife to

come to tea the next night and try a new batch of the delicious cakes. The invita-

tion was accepted, the bride ate, was de-lighted, and asked for the recipe, which

was accurately given.

The very next day the doctor came in to lunch to find his young bride with flushed cheeks and evidences of tears. When the

ing to make wonders like Mrs. C.'s. I have

done just exactly as she said, but look!"

riage and I'll take you up to Mrs. C.'s

"Two tablespoonfuls of melted butter?"

"Half a teaspoonful of soda dissolved in about two-thirds of a cup of boiling

"Sifted flour to make the dough stiff

wasn't anything on the paper about lard."
"How did you cook them?" asked the as-

"Why, in boiling water," said the bride,

For deep fat frying, lard, with a small

proportion of suet or drippings, will be

found the best medium. Olive oil is excel-lent, but too expensive for common use.

Cotton seed oil is an excellent fat for fry-

ing, but its disagreeable and pervasive odor bars its general adoption. Suet used

alone cools too quickly and leaves a tal-

lowy taste. To clarify suet cut it up in small pieces, discarding all blood or pieces

of skin. Soak it over night in cold water.

The next morning put it in an iron kettle, adding a half cupful of sweet milk for each

pound of suet. Cook slowly in the oven or

on the back of the range until the suet is a

golden brown. Strain. In heating the fat for frying a Scotch kettle and a wire bas-

ket to fit down into the kettle are best for

Have the fat smoking hot, so that a bit of

bread dropped in will brown while you count sixty quickly. Plunge the basket into

the crullers or whatever you are to cook in

t, not allowing them to touch. Hold the

handle of the basket with a long fork, and

plunge into the hot fat. Do not try to fry too many things at once, as the fat cools quickly. Cooked mixtures like croquettes and fish balls, or very small fish, scallops

or oysters will not require nearly so much time in cooking as doughnuts or crullers. They should be fried brown in a moment,

while crullers or fritters need more time.

As soon as done, and experience will soon demonstrate that, lift up the basket, shake slightly and hold over the kettle until all

dripping has stopped. Lift out carefully by a fork passed through the ring of cruller

and drain on soft or unglazed paper. Do not pile one on another, but keep separate.

Every one knows how exasperating the crack of an opened door may be, but not every one knows how readily it may be

cretonne that will match the paper and paint of the room in coloring. Cut it in

strips a little over a finger wide and sew together. Line with silesia of the same

coloring, and put stout loops of the goods on either end; one to catch over the top of the upper door hinge and the other the bot-

the upper door hinge and the other the bot-tom of the lower hinge. This covers the entire crack, so that the door may be left open for air or heat, while the bed or chair behind it remains hidden from persons

That lucky individual who has once par-

taken of a Gloucester blueberry cake for breakfast or tea has a gustatorial treat to

remember that age will not dim nor time diminish. Lacking blueberries, huckleber-ries will do, though never quite so delicious.

Sift together two or three times four level

cups of flour, one cupful of sugar, two tea-

spoonfuls cream of tartar and a half tea-

spoonful of salt. Rub into this a small

piece of butter and when well mixed stir

in two well-beaten eggs and one cupful of

milk, in which a teaspoonful of soda has been dissolved. Add lastly a pint and a half of berries well floured. Bake about

half an hour in a good oven. If you have sour milk you can use it in place of the

A German potato salad that always finds

favor where one likes a suspicion of onion in his salad is made in this way. Wash

and boil six medium-sized potatoes. When done, drain off the water, peel and steam

done, drain off the water, peel and steam dry on back of range. Dust with salt, pepper and celery salt. Slice and add an onion sliced fine. Put into a bowl an egg.—Beat stiff and add two tablespoonfuls melted butter. Drop gradually into the egg, beating all the time, one-half cupful of vinegar sweetened with a teaspoonful of sugar, Put the potato and onion in this, and mix carefully, taking care not to break the potatoes. Let the salad stand an hour or two to get thoroughly seasoned. Garnish with

to get the salad stand an hour or two to get thoroughly seasoned. Garnish with a tablespoonful of chopped parsley or cel-ery tops and slices of hard-boiled egg. A small pickled beet may be chopped fine and placed diagonally across the dish.

If a variation is liked in potato salad dressing, try adding a teaspoonful of an-chovy paste. Sardines or pickled herrings may also be used as a garnish.

Sardine sandwiches found abundant ap-

sweet and omit the cream of tartar.

passing through the hall.

with a dawning look of intelligence on her

And the mystery was such no longer.

"Three eggs beaten light?"

good and hot-fairly smoking?'

OUSE=

that keep the brain clear and the nerves strong."

Fresh bread, lightly buttered and freed from crust, was spread with sardines, split open and boned. A good bit of the oil was added to the sardines to keep them moist. Accompanied by stuffed olives, cake nd fruit, they made a most satisfactory lunch, even for appetites sharpened by the keen Malt

"Necessity the mother of invention" was again daily in evidence at the races. Many people who neglected to bring heavy enough wraps supplied the deficit by improvised jackets of newspaper. These were pinned at the shoulders, leaving some of the sheets to protect the chest and the remainder the back. A folded paper slipped up the back of a coat between the shoulder blades will often prevent taking a severe cold, where one is obliged to sit in a draught.

To clean Benares brass wash in hot soap suds and dry thoroughly. Cut a lemon in halves and with it rub the brass until every bit of the surface has been gone over. Rinse in warm water, taking a brush to the cuttings if needed, dry and polish well with a piece of chamois. Never use powder for Benares work.

LUCK OF ROOSEVELT

THE HAND OF FATE MANIFEST IN THE PRESIDENT'S CAREER.

Old Republicans Warm to the Chief Magistrate Because of the Washington Dinner.

From the Boston Advertiser.

People who have been saying all along that Theodore Roosevelt's extraordinarily rapid rise is sheer luck have now, at length, at least, some solid ground of appearance on which to rest their claim.

A great many things that seemed to be comparatively trivial in themselves turned out to his advantage; such as, for a few instances, his appointment to the civil service commissionership just when the spoils well deserves its local designation of mongers were beginning to make themselves so recklessly disgusting that decent people were ready to throw up their hats in honor of any man who could thwart them; his entrance into the police commissionership of New York precisely at a time when everybody was sick and mad on account of the corrupt feebleness of New York's police force; his transfer to Washington as assistant secretary of the navy on the verge of the outbreak of the war with Spain; a position from which it was easy for Roosevelt to obtain the military appointment for service in Cuba which led straight on to the picturesqueness of the Rough Riders' regiment and the El Cany exploits, which more than made up in appeals to popular imagination whatever may have been lacking in solid warfare; and the close of the Spanish-American war pre-cisely in time, not a day too soon or too late, to furnish the very candidate whom Senator Platt desperately needed to enable him to "down" Gov. Black for insubordination, and at the same time to keep the state of New York from slipping back into the democratic hands, which it came perilous-

dessert was brought in-a plate of pallid, pastry nondescripts—she lamely apologized. "I don't know what is the matter," she said, bursting into tears. "I have been try-Roosevelt at Albany. But the rapid succession of events propitious to Roosevelt's rise did not come to an end with his election in 1898 as governor of New York. Roosevelt took his seat at and the tears flowed faster. The husband was touched. "Never mind, my dear," he said. "Put on your hat and get in the car-Albany, by a curious coincidence, at a juncture when a dashing, daring, and at the same time not too "impractical," governor now." The good lady received them gra-ciously and the story of the defeat was told. "Did you put in six tablespoonfuls of had such an opportunity as no other republican governor of New York has had in forty years; to please the head of the party organization by making himself both useful and necessary; to bring delight to antiboss republicans by kicking over the traces now and then, and to make himself solid with independents by taking the bit be-tween his teeth, and going his own pace, without paying any other heed to the party whip than slightly laying back his ears. sharp-sighted politicians as surely the com-

If Gov. Roosevelt had been a bit mor abservient to Platt, the easy boss would "Then, if that's the case, the matter must have been with the lard. Did you have it have insisted upon renominating him to that office; and political usage, to say nothing of the governor's own avowed preferences Over the bride's face came a look of utter at that time, would have brought it about. On the other hand, if he had broken alto-"Lard!" she ejaculated. "Why, there gether with Platt, the Philadelphia conven tion would not have so far broken all prece dents as to nominate for a place on the national ticket a man out of favor with the party organization in his own state.

The Washington Dinner.

And now comes the Booker Washington dinner. It was a little dinner. Considered by any standard that is usually employed in measuring dinners in which the public feels concerned, this one was singularly insignificant. It is doubtful if President Roosevelt, shrewd as he is, had any slightest idea in advance that he was doing any-thing very remarkable when he invited, to a private dinner with himself and family at the executive mansion, a distinguished gentleman, highly bred and schol-arly, who is president of the Tuskeegee Institute. Probably President Roosevelt's act had no other prompting than the natural and hospitable impulse to welcome at his table a gentleman whose conversation could not fail to be in the highest degre agreeable to a cultivated man of the world, such as Roosevelt is. If there was any adto talk over informally the educational movement, so fraught with the happiest prospects for several millions of American citizens, as is that at the head of which

B. T. Washington has long stood. Yet, "what luck!" Not a dozen carefully prepared campaign orations, not the most brilliant and adroit presidential message sent to Congress, scarcely the most the canal treaty, or the Boer war, or reciprocal trade, or our open door in China, could have given President Roosevelt such a sudden access of popularity among at least three-fourths of the people of the Union, as has come to him from inviting Booker Washington to dinner.

Arouses Old Republicans.

It has appealed like a trumpet note to the chivalry of the lovers of freedom everywhere. It has at one stroke aroused dormant enthusiasm in that very large number of republican voters who are old enough covered so as to permit the occupant of the room to sit behind it secure from ob-servation. Get three-eighths of a yard of to retain memories of the war for the Union and the days of reconstruction: feeling extremely sore on account of what has seemed to them a drift of the repub-lican party back and downward from its

At the same time, Americans young or old, republican or democrat, who like courage, who admire sincerity, whose hearts respond to any out-flashing of manly in-dependence, instinctively admire President Roosevelt for that act. They may not in-dorse it as expedient, but they applaud it as "spunky!" Perhaps they would not have done it themselves, but they are proud to live in a country with a man at its head who dared to do it.

Bridging a Great Canon. From the New York Post.

In the transportation of logs from the heart of the California timber belt to the mills an important engineering feat has been accomplished. A canon on the south determined to build a steel wire suspension tramway. The distance across the canon is 2,850 feet. Between the two terminal towers the space is 2,650 feet. Two parallel cables span the immense gap, with-out support between the towers. On these cables runs a cage conveying a car capable of carrying 3,000 feet of green, and, therefore, very heavy, timber on each trip. The tower terminals are anchored in the solid rock, supporting the cables.

Highest Altitudes Possible to Man

From Pearson's Magazine The reason, Signor Mosso tells us, why so-few have attempted the ascent of the highest peaks on the face of the earth is the conviction that man cannot withstand the rarefied air of these altitudes, "Herolsm shrinks from such prolonged sufferings as those due to lack of health." His own experiment and observations, however, give us assurance that man will be able slowly to accustom himself to the diminished barometric pressure of the Himalayas. "If birds," he says, "fly to the height of 29,000 feet man ought to be able to reach the same altitude at a slow rate of progress." Table and Kitchen.

Some Appetizing Fish Salads, With Lettuce and Gool Herbs. Of all forms of meat, fish seems best adapted to a saladiin spite of the popularity of the chicken in combination with salad

materials. The chicken calls for mayonnaise dressing and would lose much of its savoriness and piquancy if dressed only with oil, vinegar, salt and pepper. If On the other hand, the daintiest fish salad is quite complete when served in this sweet simplicity of manner, although it is just as acceptable to many with the richer dressing. Celery and Cabbage With Salads of

Why so many cooks and caterers will insist on reinforcing their fish salads with these two vegetables is a mystery. Celery and cabbage are recognized associates of the oyster, but even this bivalve, when served in a salad, should not be combined with these vegetables in the same dish.

The lobster, crab and shrimp certainly are not improved by their close association, and the salad maker, striving to better, oft mars what is well.

Vegetables With Fish Salads. Potatoes may be used in combination with almost any fish, except shellfish, in making salads, as they belong to the fish course. Olives, green peppers, radishes, cucumbers, gherkins and capers are used to garnish crab, lobster and shrimp salads, while nish crab, lobster and shrimp salads, while a faint suspicion of onions improves these salads if not too boldly imparted. A slight rupbing of the bowl in which the salad is mixed is the French method, while the Spanish or Italian cook will rub a crust of bread with garlic and toss it in with the contents of the bowl, removing before serving. Onion salt is a new seasoning now on ing. Onion salt is a new seasoning now on the market and is much more convenient for use than the fresh vegetable or even the bottled onion essence obtainable.

Nuts and oranges mixed with shrimps form a very delicious salad and not so indigestible as one imagines, the nuts acting as a digest to the shrimp meat and the orange juice, which should be tart, moistening the dry meat and averting the dry meat and av ing the dry meat and exerting a solvent action upon the rather rich and nutritive elements in the nuts. English walnuts are usually employed.

Lobster Salad.

This is the fish salad par excellence, and as it will admit of elaborate decoration in which the shell, fan or tall and the long, slender claws play a very ornamental part, also the coral of the lobster, hard-boiled eggs, stuffed olives, capers, etc., the effect obtained is most pleasing to the eye as well as taste

Almost anything may be used to garnish fish salad, and the success depends upon the taste and judgment of the decorator. Hard-boiled eggs are in order only when mayonnaise dressing is used. With the French dressing let the garnishment be as simple as possible. Also when a French dressing is used let it stand, after mixing with the fish, for some little time, in a cold place, to marinade well. Watercress, crisp and cool, is a most effective garnish for fish salad, and its peppery and pun-gent flavor is the needful stimulant to aid

Oyster Salads.

Wash two heads of white crisp celery, cutting off the leaves and reserving the youngest and tenderest for garnishing edge of salad dish. Put the celery stalks in a saucepan with their bulk in tender white cabbage cut in strips. Cover with boiling salted water and cook five minutes. Then drain in a colander and mince fine and before entirely cold marinade with a little oil and vinegar, then chill.

Strain the liquor from twenty-five large systers; put it into a saucepan and let come to boiling point, skim at once; add a little salt, if oysters are fresh, a dozen bruised peppercorns, two tablespoonfuls of vinegar and then the oysters, and heat until the gills of the oysters curl; drain them and set on ice to chill, When ready to serve arrange the chopped celery and cabbage on a dish, finish with

a border of cress and the pale green celery ips, with a few slices of beets cut into fancy shapes to give color.

Place the oysters close together on top of the bed of celery and cabbage, arranging them in circles. Cover all but the outer circle of the oysters with mayonnaise, sprinkle over it a little minced capers and

Waldorf Sardine Salad.

Cover two dozen sardines with vinegar and let stand for half an hour; then skin them carefully and again lay in vinegar for a few minutes. Drain and arrange them around a dish, three in a group, with a sprig of cress and quarter of lemon in between each group.

Chop fine a medium-sized Bermuda onion and a cucumber. Stone several olives, chop and mix with the onion and cucumber. Season with salt and place in a pyramid in center of the dish. Put three tablespoonfuls of salad oil in a bowl, with half teaspoonful salt and dash of cayenne; add the strained juice of two lemons and beat the mixture until thick and creamy. Pour over the vegetables and

Mackerel Salad.

This makes a nice salad for Friday luncheon. Freshen and boil a salt mackerel until tender, ten minutes to each pound. Then drain, skin and pick the meat from the bones and mix with a third the quantity or cold boiled potatoes cut into dice. Moisten with French dressing and garnish the dish with a border of cress and a hard-boiled egg cut into rings. If fresh mackerel is used garnish with lettuce, sliced mussels or oysters and remoulade sauce.

Remoulade Sauce. This is a salad sauce for those who do not like the raw egg in the dressing. Use the yolks of the hard-boiled eggs instead of raw. Follow instructions for making mayonnaise. The eggs must be boiled at least twenty minutes, and forty is better, as they must be dry and powdery and rubbed to a perfectly smooth paste with the oil. The name remoulade comes from remoudre, to grind, and refers to the grinding of the

hard-boiled yolk to a fine powder. Codfish Salad.

This is a nice fall or winter salad. Pull off in narrow strips a pound of old-fashioned salt codfish. Soak over night in cold or lukewarm water. In the morning squeeze out all the water by putting fish in a thin cloth. Put into a saucepan and cover with cold water and let it boil gently for twenty minutes. Then drain and again squeeze dry. Toss about with a silver fork until pieces are separated, put into a salad bowi with equal quantity of boiled potatoes, hard-boiled eggs, and, if you like them, a few minced anchovies and a chopped dill width. pickle. Mix with mayonnaise and garnish the dish with shredded lettuce and chopped celery.

Small Fish to Garnish. Small fish, like prawns, shrimps, sardines, anchovies and clams, oysters, oyster crabs, spiced mussels, etc., are used a great deal to decorate fish salads.

Peach Snow. To make this successfully everything must be very cold. Take a cup of rich cream, thoroughly chilled; add half a cup of sugar and stir until sugar is dissolved; fork of the American river had to be trav-ersed, and as it was 1,000 feet deep, it was to a stiff froth. Set at once in a very cold

Slice peaches and put into a dish, sweet-ening them with half cup of sugar. Then pour the cream over them and serve at once. Peach Sponge.

Pare a dozen fine, mellow peaches. Boil one pound of sugar to a sirup with one cup of boiling water. Slice the peaches into the sirup and cook until tender. Cover half of a package of gelatine with cold water and let soak until tender while the peaches are cooking. Then add to the peaches just before removing from the fire and stir until gelatine is dissolved; then put through a fruit press or sieve and let stand until cold and beginning to thicken. stand until cold and beginning to thicken. Beat the whites of three eggs to a stiff froth, stir into the peach mixture and beat until thick and cold. Pour into a mold and set away to stiffen. Serve with orange sauce. The gelatine may be omitted and only the whites of eggs used, the mixture heaped in small stem glasses and served as neach whip.

Crab Sandwiches. Trim the crust from a loaf of entire wheat bread, butter each slice before cut-

peach whip.

over quarter of an inch thick. Have some picked crab meat ready and spread a good layer on half of the buttered slices, dust with a little paprika and put over it a tablespoonful of mayonnaise or French salad dressing. Put the plain slices on top and cut the sandwiches into neat triangles.

Menus. SUNDAY. BREAKFAST. Stewed Figs. Cereal. Lamb Chops. Baked Potatoes.

Toast. Coffee. DINNER. Clear Soup.
Yorkshire Pudding. Roast Beef. Creamed Turnips. Stewed Onions Lettuce.

Pear Sorbet. Coffee.
SUPPER.
Croutons of Ham (chafing dish). Baked Apples. Rasin Cake. Tea MONDAY. BREAKFAST. Sliced Bananas. Cream.

Shirred Eggs. Toast LUNCH. Peach Marmalade. Fruit Salad. Wafers. Cereal Coffee. DINNER.

Cold Roast Beef. Fried Egg Plant. Hot Potato Salad. Old-fashioned Rice Pudding. Coffee. TUESDAY. BREAKFAST. Fruit.

Cream. Creamed Potatoes. Cereal Broiled Ham Corn Gems. LUNCH. Egg Cutlets. Fruit. Tomato Sauce. Soft Gingerbread. Tea. DINNER. Vegetable Soup. Meat Pie with Potato Crust. Creamed Carrots. Cold Slaw. Grape Whip.

ART NOTES.

No more interesting exhibition of the works of one artist has been held in Washington of late years than that of paintings by Mrs. A. C. Barney, which opens in the

Hemicycle of the Corcoran Gallery on Monday. The collection consists of fiftyfive exhibits-just enough to make one row around the entire wall-and is composed chiefly of work done during Mrs. Barney's recent sojourn in Paris. With the exception of two tiny landscapes, they are all portraits or figure studies. One was exhibited at the Royal Academy of 1900 and two have been previously shown here, but

the rest are exhibited now for the first time. In character they are altogether unusual, and from point of merit many of them rank with the best work of the modern school.

Mrs. Barney was formerly a pupil of Carolus Duran, and has lately studied under Whistler. Moreover, she has known and worked with many of the other great painters of the present day. There is perhaps a glint of Vedder, or of Dewing, or a suggestion of the late English painters in some of her work, but it is without questions. tion thoroughly individual. It is almost masculine in strength and force, and masterly in its directness and simplicity, but it is more than all these, for it has added to it a greater depth and meaning, a soulfulness and poetic charm which is readily felt, but not easily explained. Mrs. Barney gives us poetic interpretations of people, as well as portraits and symbolical composition. Her women are not idealized beauties, but rather beautiful from expression, from real womanliness and char-acter. The intense personality of the men and women whom she portrays is, indeed, one of the most striking features of her paintings. Material and method are lost sight of in it, and yet that they have not been forgotten is abundantly testified by the half dozen or so of simple studies in pastels which are shown—studies made with so much freedom and displaying so much knowledge that they must prove very

attractive to artists and students.

attractive to artists and students.

There are in the collection few real portraits. The one of "Miss H—," a long, narrow panel, which occupies the central position on the flat wall, is one of the most striking and notable. Next to it is a small one of "Mr. B—," which was executed in a little over an hour, and is a most excellent likeness. To the left of the door is a portrait of the artist herself, which is very admirable, and nearby heart the second of the most than the second nearby heart the second nearby herself. admirable, and nearby hangs the one of Miss H—" which has been for some time in the Corcoran Gallery proper. These are all done with much force and strong mod-eling. They are widely different from the customary set portrait, possessing the same ease and action that pervades the other more fanciful paintings and also the liter-alness and truth that are demanded of a alness and truth that are demanded of a portrait. With these, therefore, should be considered her delightful picture of a large-eyed little lad, probably a street mu-sician, with his mandolin in his lap; and between them and the more purely poetic creations will be found to come the portrait sketch of a young girl holding the same graceful instrument. To the group of illustrative interpretations belong several studies in monochromes—one in deep reds, another in number holds. another in purple blues, and two in yellows, golden and mellow. In one case it is the head of a young brunette that is seen in profile against the vaporous color; in an-other a maiden with golden hair, and in another a woman haggard with years and crime—illustrating the lines by Miss Barney, which may be found on its frame:

"In thy blue veins a subtler poison runs than slaves have drunk and died of " " thy hair with blood of many wars and lusts is red and thy gold body's tinged with the spent glory of a million suns."

It is a weird creation—one such as we would look for in the east or from the hand of Vedder. In somewhat the same strain is the panel In somewhat the same strain is the panel occupying the position of honor on the semi-circular wall, which represents the woman, spoken of in the twelfth chapter of Revelations, "clothed with the sun and the moon under her feet, and upon her head a crown of twelve stars," fleeing the moon under her feet, and upon her head a crown of twelve stars," fleeing from the great red dragon. It is an ambitious painting, and the painter has proved herself equal to her task, but, though it is deeply interesting, it cannot be so generally pleasing as the quieter subjects, which possess sufficient strength and much beauty and are mysterious enough to suggest the very "stuff that dreams are made of."

It is in all a remarkable exhibition—one that the painters will surely appreciate, and the general public like—for it possesses not only genuine merit, but also Don't let your children acquire the Coffee Habit. Get out of the rut yourself! All doctors recommend COCOA & CHOCOLATE in preference to coffee. Why not get the Best?

originality and variety to a degree which is seldom found in the work of a single agement and with the development of the painter.

"Open your mouth and

And I'll gibe you something

The wisdom of the

epicure first comes

to you when you

have your oysters

served with

Kennedy's Oysterettes

Sold everywhere-served everywhere-

5 cents a package.

NATIONAL BISCUIT COMPANY

To make you wise."

Close your eyes-

The Water Color Club has issued its blanks for the sixth annual exhibition, for which preparations have now begun in good earnest. The dates are the same as previously announced in The Star, with the of his money is invested in gilt-edged mort-exception of the private view and reception. gages upon buildings in Berlin and other of ception which has been changed from the evening of November 30 to that of the 29th. Only original works not before publicly shown in this city, in water color, pastel, sculpture, architectural design, mural decoration, drawing in black and white, etching, engraving, burnt wood, wood engraving and miniatures, are eligible, and these must be presented at the New York avenue entrance to the gallery on the 15th and '16th instant. The board of trustees of the Corcoran Gallery has again offered prizes of \$100 and \$50, respectively, to be awarded as the club may see fit, to the first and second best pictures shown at this exhibition. The jury for this award has not yet been selected, but at a special meeting of the club this week it was decided that it should be composed altogether of outsiders—of persons not holding membership in the club—and that all save the winner of the first prize the previous year should be eligible as competitors. Already everything argues well for the coming exnibition, and it is confidently believed that if it does not raise the high standard established last year, it will certainly not lower it. Blanks and full particulars can

The water color and sculpture classes of the Corcoran School will reassemble on November 4, the former under the direction of Mr. James Henry Moser, the latter under Miss Edith Hope Ogden. The sculpture class was introduced into the school last year by Miss Ogden, and was somewhat in the nature of an experiment. It proved, how-ever, so eminently successful, both in number of applicants for tuition and by the work accomplished, that it has now been made a permanent part of the school.

be obtained from Miss Grace Atwater, the

A collection of paintings by the late G. S. Truesdell has been on exhibition in Woodward & Lothrop's gallery during the past week-the same ones which were exhibited last spring in the Hemicycle of the Corcoran Gallery, where they were seen to splendid advantage and attracted more than usual attention. In the present small gallery they are painfully crowded and inadequately lighted-a disappointing sight to any who appreciate their worth or the labor and skill which it required to execute them. Yet it is possible that many will be enabled to see and enjoy them there who failed to do so formerly. Such real works of art should not go begging, and probably would not but for their size, which makes a number of them almost impossible possessions to all except the owners of gal-

During the summer some additional improvements have been made in the eri reading room at the Congressional Library Some repainting has been done and two large new bookcases added. These have been filled with volumes upon matters directly pertaining to art, which were formerly in the stacks and only to be gotten at in the usual manner of calling for by title, a method which as a rule makes a public library almost as useless to a peron exploring new territory as a dictionary son exploring new territory as a dictionary to one who cannot spell. Here, however, one may now examine and read the desired volumes with as much ease and pleasure as in a private library, for though they are behind glass doors, the titles are very legible and the books themselves readily acceptable.

ble and the books themselves readily accessible.

The Richardson collection of illuminated chorals, etc., and the Turner engravings still occupy the cases in the main hall to the right of the atrium, but these, as well as the portion of the Hubbard collection which is now on view, are to give place in a couple of weeks to a large and comprehensive collection of engravings and etchings by Durer, Rembrandt, Whistler and Haden.

The Richest Ruler in the World. William E. Curtis in the Chicago Record-Herald. Emperor William is undoubtedly the richest monarch in the world, now that Queen Victoria's estate has been divided. He inperited more than \$30,000,000 from his grandfather thirteen years ago, which was well invested and has since rapidly in-creased in value. He inherited another fortune from his father, the late Emperor

property has multiplied under prudent manperor has been fortunate in securing good investments through his friends in financial circles. They know that he appreciates such favors, and when they have something they can recommend they save him a slice of it. But he never speculates in stocks or bonds and never buys anything on margins. Most the large cities of the empire. acres on Frederick strasse, the principal business street of Berlin, and holds mortgages upon acres more. In the new part of the city he has extensive investme residence property, and is the proprietor of whole blocks of apartment houses erected on land which he purchased when it was an unsightly dumping ground, but is now the most expensive part of the fashionable residence quarter. He has similar investments in other nations. ments in other cities.

When the memorial church to his grand-

when the memorial church to his grand-father was erected near the Zoological Gar-dens, the finest church in Berlin, it was surrounded by indifferent buildings. The emperor's pride was touched, and he entered into negotiations for the improvement of the property by the erection of buildings of a suitable character. Before he had accomplished his purpose he had loaned and expended more than \$600,000, but considers himself doubly fortunate, first in improving the appearance of that part of the city and second in securing so profitable an investment.

In Extremis.

From the Independent.

When the face of the dying turns gray and the time has come
When the soul must wend its way
To its last long home.
Who is it ben'is over the dying
Of all that are human—
Last seen by the sufferer helpless lying?
'Tis the form of a woman. Mother, or sister, or wife,
Or some sweet daughter,
Nurses the ebbing life,
Wets the parched lips with water,
Plies every loving art
To comfort the one that is going.
From her own half-broken, aching heart
A last sad smile bestowing.

O women of all the lands,
In the future as in the past,
To your pitying hearts and tender hands
We all must come at last;
We may trifle, neglect, disdain,
But to you and to none other
We turn in our sore distress and pain—
Wife, sister, daughter, mother,
—By the late THOMAS DRIFFILL.

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